

# **Pumpkin Bread Recipe**

(3x)

## **Kitchen #1**

**3 Cups Oil**

**12 Eggs**

**In a large bowl whisk together eggs and oil and pass bowl to kitchen #2**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Keep eggs out of the refrigerator for the minimum time possible**
- **Always sanitize your work station before and after your task**

# **Pumpkin Bread**

## **Kitchen #2**

**1 Can plus 2/3 cup Evaporated Milk**

**6 Cups Pumpkin**

**Add pumpkin to eggs and mix well  
pass to kitchen #5**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Use a clean and dry can opener**
- **Sanitize your work area before and after each task**

# **Pumpkin Bread**

## **Kitchen #3**

**9 Cups Sugar**

**In a large bowl add sugar and pass to table in front of kitchen #4**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Sanitize work area before and after each task**

# **Pumpkin Bread**

## **Kitchen # 4**

**6 Tablespoons Baking Soda**

**4 Teaspoons Salt**

**3 Teaspoons Nutmeg**

**3 Teaspoons Cinnamon**

**Measure and combine all spices into a custard cup  
(cover if not used during class period) pass to  
kitchen #4b**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Sanitize work station before and after each task**

# **Pumpkin Bread**

## **Kitchen #4b**

**10 Cups Sifted Flour**

**Combine Sifted Flour with Sugar and Spice custard cup mixture- Sift all dry ingredients together pass to kitchen #5**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Sanitize your work area before and after a task**

# **Pumpkin Bread**

## **Kitchen # 5**

**Using a large whisk mix Wet and Dry ingredients together until well blended pass to kitchen #8**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Sanitize work station before and after a task**
- **Use a rubber spatula to scrape out all the wet ingredients**

# **Pumpkin Bread**

## **Kitchen #6 & 7**

### **Monitor Correct Baking Procedures**

- **Insure ovens are working properly**
- **Insure ovens are set to 350 degrees**
- **Cooling procedures executed properly**
- **Finished product security, bagging and storage**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Sanitize your work area before and after each task**
- **Use oven mitt on both hands**

# **Pumpkin Bread**

## **Kitchen # 8**

### **Greasing and Filling Pans**

- **Grease baking pans thoroughly using clean paper towels**
- **Use dry measuring cups or ladles to pour wet mix into baking pans**
- **Wash pans as necessary**

### **Safety and Sanitation Tips:**

- **Always wash hands thoroughly before beginning work**
- **Sanitize work station before and after each task**
- **Always use clean utensils and paper towels**